

### Abstract

- A food product, such as a baked good, having either high molecular weight starch hydrolysate or a crystalline hydrate producing sugar as a sweetening agent. Preferably, the starch hydrolysate has a dextrose equivalent of about 5 to 30
- 5 DE, and the crystalline hydrate former is raffinose or trehalose. The high molecular weight starch hydrolysate, the crystalline hydrate former, or combination thereof, increases the crispiness of the product at higher moisture levels. The food product can be a baked good such as an ice cream cone, cookie, wafer, or the like.

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